



The Larder presents...

SCOTCH PANCAKES

Prep: 20 min

Cook: 10 Min

Makes 12 - 15 Mini
Pancakes



YOU WILL NEED:

INGREDIENTS:

- 2 Cups Self Raising Flour and 1 Tsp of Baking Powder (OR 2 Cups Plain Flour and ½ Tbsp Baking Powder) • Pinch Salt
- 2 Tbsp Sugar
- 1 Egg
- 2 Cups Milk
- Oil (for cooking)

TASY TOPPING IDEAS:

- Scrambled Egg
- Fruit Compote
- Honey
- Yoghurt
- Sliced Banana
- Mixed Fresh/Frozen Berries - Blueberries; Raspberries; Strawberries

***Allergy Statement:** “Recipe items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.”

YOU WILL NEED:

EQUIPMENT:

- Cup (for measuring)
- Mixing Bowl
- Tablespoon (Tbsp)
- Teaspoon (Tsp)
- Jug or Bowl
- Fork
- Wooden Spoon or Whisk
- Frying Pan
- Hob

REMEMBER:

Always **wash your hands** thoroughly before touching and preparing ingredients.

METHOD:

- 1. ALWAYS START BY - Washing your hands thoroughly**
- 2. Gather together all the equipment and ingredients**
- 3. Tip the flour into the mixing bowl**
- 4. Stir baking powder, sugar and salt into the flour**
- 5. In the jug beat the egg and milk together with a fork**
- 6. Pour the egg/milk mix into the flour mix**
- 7. Beat the mixture together with a wooden spoon or whisk for a few minutes until you have a smooth thick batter**
- 8. Wipe the base of a cold frying pan with a little oil**
- 9. Turn the hob to a medium heat**
- 10. Place the frying pan on the hob to heat the oiled pan.**
- 11. Once the frying pan is hot, CAREFULLY place a tablespoonful of batter mix in the pan to make a mini pancake**
- 12. Allow a little room for the batter to spread whilst cooking* (*if your pan is big enough you can cook more than one at once)**
- 13. Cook each pancake for 3-4 minutes. LOOK to see if the edges of the mini pancakes are set and bubbles rising**
- 14. Using a knife CAREFULLY turn over the mini pancakes and cook on the other side until golden brown**
- 15. Repeat method (11-14) until all the batter has been used**

16. METHOD FRUIT COMPOTE

- Gently simmer frozen berries in 1 tablespoon of water until soft.
- Puree with a hand blender, potato masher or fork.
- You can make a compote using other fresh or dried fruit too.

17. METHOD SCRAMBLED EGGS:

- Use 1 egg per person. Break the egg(s) into a cup and beat with a fork.
- Heat a little oil in a small saucepan and tip the egg in.
- Stir continually until the egg is set and creamy.
- •This takes just 1 – 2 minutes. Season with salt and/ or pepper.